

Claims

1. A process for making filled snacks as dried by non-oil-frying, which comprises the steps of:
 - (a) kneading a wheat flour mixture to prepare dough;
 - (b) rolling said dough to prepare a dough sheet;
 - (c) steaming said rolled dough sheet;
 - (d) cutting a plurality of sections of a specified size and a specified shape from said steamed dough sheet;
 - (e) placing a dried filling on each of said sections;
 - (f) joining the opposite edges of each of said sections so that said filling is enclosed in said section to prepare a wrapped dumpling; and
 - (g) drying said wrapped dumpling by means other than oil frying.
2. A process for making filled snacks as dried by non-oil-frying, which comprises the steps of:
 - (a) kneading a wheat flour mixture to prepare dough;
 - (b) rolling said dough to prepare a dough sheet;
 - (c) steaming said rolled dough sheet and cutting a plurality of sections of a specified size and a specified shape from said steamed dough sheet, or alternatively, cutting a plurality of sections of a specified size and a specified shape from said rolled dough sheet and steaming each section;
 - (d) placing a dried filling on each of said sections;
 - (e) thermally compressing the opposite edges of each of said sections together so that they are joined and said filling is enclosed in said section to prepare a wrapped dumpling; and
 - (f) drying said wrapped dumpling by means other than oil

frying.

3. The process for making filled snacks as dried by non-oil-frying according to claim 1 or 2, wherein said sections are cut from said steamed dough sheet after at least one surface of said dough sheet is air-cooled and dried.

4. A process for making filled snacks as dried by non-oil-frying, which comprises the steps of:

- (a) kneading a wheat flour mixture to prepare dough;
- (b) rolling said dough to prepare a broad dough sheet;
- (c) steaming said rolled broad dough sheet;
- (d) cooling said steamed broad dough sheet;
- (e) applying a powder to the surface of transport means for transporting said cooled broad dough sheet;
- (f) slitting the broad dough sheet, as it has been transported by said transport means, into specified widths to prepare a plurality of dough strips of narrower width;
- (g) cutting a plurality of sections of a specified size and a specified shape from said plurality of dough strips of narrower width;
- (h) placing a dried filling on each of said sections;
- (i) joining the opposite edges of each of said sections so that said filling is enclosed in said section to prepare a wrapped dumpling; and
- (j) drying said wrapped dumpling by means other than oil frying.

5. The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein in said step (d), said steamed broad dough sheet is cooled by passing it through a

cold zone.

6. The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein in said step (e), the powder is at least one starch powder selected from the group consisting of potato starch, tapioca starch, corn starch and sago starch.

7. The process for making filled snacks as dried by non-oil-frying according to claim 4 or 6, wherein in said step (e), the powder is applied to the surface of the transport means in an amount ranging from 0.0014 g/cm^2 to 0.0222 g/cm^2 .